



THURSDAY COTTAGE

HANDMADE

Sticky Glazed Belly of Pork

Any of our great tasting marmalades can be used in this recipe - Seville Orange works particularly well, as do Lime and Lemon or our much loved Stem Ginger and Grapefruit Conserve.

Serves 4-6

1 kg belly pork slices - approximately 6 slices

For the marinade:

200g **Thursday Cottage** marmalade

1 tablespoon honey - runny or set

50ml wine or cider

2 cloves of garlic, finely chopped

1 tablespoon fresh root ginger, grated

1/2 teaspoon chilli or harissa powder



Place the pork slices in an ovenproof dish.

Combine the marinade ingredients, beating them together well. Pour the marinade over the pork pieces, turning them once or twice to ensure they are well covered. Cover and leave for several hours or overnight to marinate.

When ready to cook, pre-heat oven to 180°C/Gas Mark 4. Bake the pork, covered with foil, for 1 hour. Then increase the heat to 190°C/Gas Mark 5. Remove the foil and baste the pork slices with hot marinade. Cook for a further hour until the pieces are richly caramelised and glossy.

Delicious served with steamed rice and a crispy green salad.